

# CATERING



**Elgin**

**Craig Degel**  
**847-488-5300**

**[Craig.Degel@jpmchase.com](mailto:Craig.Degel@jpmchase.com)**

# OUR COMMITMENT

## SUSTAINABILITY PLEDGE

We are proud of our commitment to using local, seasonal products that are better for the health of our guests, our neighbor communities, and our planet.

We strive to source foods that are sustainably and locally raised such as:

- All-Natural Poultry
- Cage-Free Eggs
- RBGH-Free Dairy Products
- Sustainable Seafood
- Locally Sourced, Seasonal Fruits & Vegetables
- Diverse, Fair Trade & Inclusive Purveyors & Suppliers

## ALLERGENS & DIETARY RESTRICTIONS

We are not an allergen-free facility. Please be aware that products in our kitchens may have come in contact with common food allergens. Food items will be labeled with common allergens included in dishes.

When ordering, please inform your catering contact of any food allergies or dietary restrictions for your group, including Kosher and Halal, and we will do our best to accommodate.

On this menu, vegan and vegetarian options are denoted with the below symbols:

Vegan  Vegetarian 



# BREAKFAST

ALL PACKAGES INCLUDE INFUSED WATER, COFFEE & HOT TEA SERVICE


## CONTINENTAL BREAKFAST 13.00

per guest | Minimum 6 | Served Ambient

Assorted Muffins, Danish, Scones, Croissants  
Fruit Preserves, Butter  
Fresh Fruit and Berries 

## HOT BREAKFAST 18.25

per guest | Minimum 10 | Served Hot

Scrambled Eggs   
Scrambled Egg Whites   
Bacon  
Breakfast Sausage  
Breakfast Potatoes   
Fresh Fruit and Berries   
House-baked Muffins, Pastries, Croissants 

## A LA CARTE ITEMS / ENHANCEMENTS

Fruits and Berries Tray	4.50
Assorted Donuts (dozen)	19.00
Yogurt Parfait	4.50
Whole Fruit	1.25
Assorted Bagels with Cream Cheese	3.75
Yogurt Cup	3.25
Greek Yogurt Cup	3.25
Granola Bar	2.75
Coffee and Tea Service	4.80

## PASTRY BASKET 8.50

per guest | Minimum 6 | Served Ambient

Assorted Muffins, Danish, Scones, Croissants  
Fruit Preserves, Butter

## BREAKFAST SANDWICHES 14.25

per guest | Minimum 6 | Served Hot

Choice of Three

- Egg & Cheddar English Muffin 
- Bacon, Egg & Cheddar Croissant
- Egg, Sausage & Cheddar English Muffin
- Egg White, Spinach & Feta Wrap 
- Egg White, Turkey Sausage & Provolone English Muffin

Fresh Fruit and Berries 



Labor required for all hot food and groups of 50+. For all dietary restrictions, including Kosher and Halal, please reach out to your catering contact.

# LUNCH – SANDWICHES & SALADS

## CLASSIC 21.75

per guest | Minimum 6

Sandwiches (Choice of Three) and Salads (Choice of Two). Includes Assorted Specialty Chips, Fresh Baked Cookies, and Infused Water.

## BOXED LUNCH 19.50

per guest | Minimum 6

Individual Sandwich (Choice of Three), Composed Side Salad (Choice of One). Includes Whole Fruit, Specialty Chips, Cookie, and Canned Water. Served To-Go.

## LUNCH RUSH 11.75

per guest | Minimum 6

Sandwiches (Choice of Three), Assorted Specialty Chips, and Infused Water.

## BUILD-YOUR-OWN SALAD BAR 20.00

per guest | Minimum 6

Mixed Green Base with your selection of toppings, cheeses, and crunchies. Served with Bread Basket, Fresh Fruit & Berries, Local Sweet Bites, and Infused Water.

### PROTEINS

- All-Natural Herb-Grilled Chicken
- Sustainably Farmed Lemon-Dill Salmon

### TOPPING (choose up to 3)

- Broccoli
- Bell Pepper
- Tomato
- Carrot
- Corn
- Quinoa
- Farro
- Zucchini
- Radish

### CHEESE (choose up to 2)

- Cheddar
- Parmesan
- Cotija
- Blue Cheese
- Pepper Jack
- Mozzarella

### CRUNCHIES (choose 1)

- Croutons
- Sunflower Seeds
- Spiced Pumpkin Seeds

### DRESSINGS (choose up to 2)

- Ranch
- Honey-Sesame
- Lemon-Shallot Vinaigrette
- Caesar
- Chipotle Ranch
- White Balsamic

### ENHANCEMENTS

per guest

- Side Salad (Composed or Greens) 3.25
- Protein 5.00



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# SANDWICH SELECTIONS

## SANDWICHES

- Turkey & Fresh Mozzarella
- Ham & Cheddar
- Tuna Salad with White Bean
- Chimichurri Turkey
- Grilled Chicken Caesar
- Classic Italian

## VEGETARIAN SANDWICHES

- Hummus & Grilled Veggies
- Beefsteak Tomato Caprese

## GREENS SALADS

- Signature Greens Salad
- Seasonal Vegetable Salad
- Traditional Caesar Salad

## COMPOSED SALADS

- Brussels Sprout Salad
- Pasta Salad
- Broccoli Salad
- Thai Cabbage Salad
- Gazpacho Salad








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# LUNCH BUFFETS

ALL PACKAGES INCLUDE INFUSED WATER | MINIMUM 10

## TRATTORIA 18.00

per guest | Served Hot

Baked Penne Marinara with Mozzarella & Parmesan   
Chicken Cacciatore  
Roasted Root Vegetables   
Caesar Salad   
Garlic Knots   
Mini Cannoli 

## TAQUERIA 18.75

per guest | Served Hot

Mojito Lime Chicken  
Beef Barbacoa  
Cilantro Lime Rice   
Pinto Beans   
Corn & Flour Tortillas   
Shredded Lettuce   
Pico De Gallo & Sour Cream   
Cinnamon Sugar Churros, Chocolate Sauce 




## BAYOU 19.00

per guest | Served Ambient or Hot

Grilled BBQ Chicken Breast  
Collard Greens   
Green Beans   
Red Beans and Rice   
Apple Cider Cabbage Slaw   
Assorted Cookies 

## CHICAGO SKYLINE 19.50

per guest | Served Hot

Chicago-Style Italian Beef  
with Sweet Peppers and Giardiniera  
Italian Sausage  
with Roasted Bell Peppers & Onions  
Housemade Potato Chips   
Chopped Salad   
Assorted Cookies 



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# LUNCH BUFFETS

ALL PACKAGES INCLUDE INFUSED WATER | MINIMUM 10

## CHEF'S SIGNATURE BUFFET 29.00

per guest | Served Ambient or Hot

Your Choice of Two Entrée Proteins

- Certified Angus Beef
- Sustainably Sourced Seafood
- Sustainably Farmed Chicken Breast
- Local Organic Extra Firm Tofu 
- Grilled Seasonal Vegetables 

Two Chef's Choice Seasonal Side Dishes

Greens Salad

Fresh Fruit and Berries

Local Sweet Bites

## ENHANCEMENTS



per guest

- Side Salad (Composed or Greens) 3.25
- Protein 5.00

## PIZZA PARTY 16.50

per guest | Served Hot

Pizza (Choice of Two)

- Traditional Cheese 
- Pepperoni
- Italian Sausage
- Garden Vegetable 

Classic Caesar Salad

Assorted Cookies



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# SNACKS

ALL PACKAGES INCLUDE INFUSED WATER | MINIMUM 6

## POWER SNACK 9.25

per guest

Granola Bites

Chef's Choice Parfait

Coffee & Hot Tea Service

## FRUIT & CHOCOLATE 7.50

per guest

Brownies

Fresh Fruit Tray

## CHIPS & DIPS 8.75

per guest

Housemade Tortilla & Potato Chips

Chef Jorge's Salsa

Caramelized Onion Yogurt Dip

## ILLINOIS SNACK PACK 10.75

per guest

An Assortment of Snacks Featuring Local,  
Minority-Owned and Chase Small Business Products

## CHEESE BOARD 8.75

per guest

Artisanal Cheeses

Crackers & Crostini

Seasonal and Dried Fruits

## CRUDITÉ BOARD 6.75

per guest

Selection of Fresh Vegetables

Hummus

Green Goddess Ranch

## SWEET & SALTY SNACK 9.25

per guest

Popcorn

M&M's

Trail Mix

Assorted Cookies



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# A LA CARTE

## BEVERAGES

per guest

Coffee Tea & Service	4.80
Assorted Canned Soda (12oz)	2.25
Assorted Canned Seltzers & Teas (12oz)	2.25
Canned Water (16oz)	2.15
Infused Water	0.65
Sustainable Beverage Package Lemonade, Fresh Brewed Iced Tea and Infused Water	2.25

## SNACKS

per guest

Cookies and Brownies	4.00
Assorted Specialty Chips	3.00
Granola Bars (Cliff, Think, Kind)	2.75
Whole Fruit	1.25



For all dietary restrictions, including Kosher and Halal, please reach out to your catering contact.

# GENERAL INFORMATION

## CATERING & DELIVERY POLICIES

**Catering Menu** Orders must be placed by 3:00pm the day prior to your meeting. Receptions and Dinners require a minimum of 3 business day's notice. Events taking place outside standard hours require minimum 2-weeks' notice.

**Kosher Meals** 2 business days' notice required.

**Labor** A Labor Fee will be added to all hot food orders and to orders with parties of 50 or greater.

**Pop Ups** For same-day orders, call: Westfield Market (847-488-5300) or Craig Degel (773-517-1467).

### **Cake Ordering Information**

Cake orders must be placed at least 3 business days before the day of your event.

### **General Ordering Information**

Disposables are provided for a standard catering service at no additional cost and include: cups, plates, napkins and utensils. Deliveries are available from 7:00am –3:00pm, any orders outside of this window may incur additional charges. If your needs are outside this time, please contact us, we will do our best to accommodate your event.

### **Communication Process**

Order to be placed directly at [Go/ScheduleNow](#). Catering Department will reach out to the planning contact if any updates or changes are required.

## BILLING & OTHER POLICIES

**Payment:** Payment method must be arranged when placing an order. All services will be charged applicable state and city sales tax. Prices are subject to change based on product pricing.

**EMS Billing:** All reservations must include a US-based cost center for billing purposes. (Example 123456-B-0802)

**Credit Card Billing:** Please contact Catering Department directly with credit card information (do not send sensitive information via email). All major credit cards are accepted.

**Café Vouchers:** Vouchers are available to purchase for your meeting. Please inquire with your catering contact for details.

### **Healthy Dining Standards**

Chase's healthy dining standards are seen as a differentiator amongst companies and have become a key element in JPMorgan's business strategy. "Healthy Choices" will support good health among staff and guests by improving the selection of food and beverages offered in meetings.

### **JPMC's Sustainable Beverage Service**

To promote sustainability and environmental stewardship, bottled beverage selections are to be replaced with bulk options (Infused Water, Unsweetened Iced Tea and Lemonade) for all internal meetings.

### **External Vendor Policy**

Locations that have a preferred vendor on site must use the preferred vendor for events paid for by JPMC or a JPMC Cost Center. Restaurant Associates is the approved vendor.

## CANCELLATION POLICIES

### **Standard Catering Menu**

- Before 3pm day prior – cancel without charge
- After 3pm or day-of – cancel with charge for all non-recoverable food.

**Kosher Meals** 2 business days' notice

### **Specialty Menus**

- 3 business days' notice – cancel with no charge.
- 2 business days' notice– charge for all rentals, non-recoverable food and custom decor. No charge for labor and beverage.
- 1 business days' notice– charge for non-recoverable food and beverage, rentals, labor and any other non-recoverable costs.